

Przysmak trapisty

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **26.4**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.8 kg (63%) | 79 % | 6 |
| Grain | Monachijski | 1.3 kg (17%) | 80 % | 16 |
| Grain | Special B Castle | 0.35 kg (4.6%) | 70 % | 350 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (3.3%) | 74 % | 296 |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (1.6%) | 68 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.6%) | 73 % | 1001 |
| Sugar | Cukier kandyzowany | 0.6 kg (7.9%) | --- % | --- |

Do gotowania (15 minut przed końcem)

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 10.5 % |
| Boil | First Gold | 30 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 50 ml | Fermentum Mobile |

Notes

- Słody pszeniczny czekoladowy i czekoladowy po 60 minutach zacierania przy 66 st, następnie podgrzać do 73 st i rozpocząć wysładzanie.
Wysładzać 14 l wody w temp 78 st.
Fermentacja burzliwa 21-24 st - 10-14 dni
Fermentacja cicha 18-21 st - 7 dni

Na 4 dni przed rozlewem wsypać 150g ziaren kawy i zamknąć fermentor.
Butelkowanie - 7g glukozy na 1 litr piwa.
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